2017-2018 Annual Report

Pomona College
Highlights

New Chickens!

This year the Farm got three new chickens to move into our new hen house and join our existing flock!

Farm Student Trip To UC Santa Cruz

In February, the Farm sponsored a weekend trip to visit the Center for Agroecology and Sustainable Food Systems at UC Santa Cruz. We stayed on site, and spent two days learning about their 30 acre farm and programming. We also had the chance to help in preparation for spring planting!
Working on the Farm

This year Mary Alice Koon ’17 served as the Farm’s fifth full time Farm Manager.

Students, community members and staff donated over 500+ hours of volunteer hours on Saturday mornings and weekdays to help the Farm keep moving forward. They also signed out over 30 plots to help maintain on the west side throughout the year.

Student Employees: The Farm would not run without the love and dedication of this hardworking group of students who prep beds, process compost, weed, and do countless things in between around the Farm.

Farm Assistants:
Peter Staub ‘18
Grace Lamdin ’17
Sarah Garcia PZ’19 *
Jessie McKenzie ’19 **
Timothy Curtis ’19
Kate Miller ‘19
Sophie Weil Roth ’19
Elijah Jabbar- Bey ’19
Sarah Leslie PZ ’20
Arielle Ben-Hur PZ’20 **
Kai Keevil ’20 ***
Veronica Cortes HMC ‘20
Katlyn Young ’21
Virginia Paschal ’21

Compost Drivers:
Elijah Jabbar- Bey ’19
Athena Beck ‘19
Leah Ho-Israel ‘18
Carsten Savage’ 21
Jacob Wang ‘21
Matthew Wagner ‘20

*Chicken Coordinator
**Grandmother Garden Coordinator
*** Farm Stand Coordinator
Academics

The farm continued to teach the lab component of the **Food, Land and the Environment class (EA85)** this spring. There were 23 students enrolled in the class, and they all spent one afternoon a week down at the Farm.

The lab covered topics like pruning, composting, plant propagation, plant identification, soil structure, and other basics of sustainable agriculture! The students also were in charge of planting and tracking a plot throughout the semester.

Other Academic Uses of the Farm:

**PO Mathematical Modeling Class:**
Purposed a model to look at the GHG emissions from the compost pile

**Keck Soil Science Class:**
Analyzed the soil horizons at three locations on the farm

**Theatre Department:**
Filmed short segments for the class “Acting for TV and Film”

The Farm also hosted an elective course for the Draper Center’s **Pomona Academy for Youth Success** in the summers of 2017 and 2018.
Grounds/ Infrastructure

Cleaning out and Repurposing:

One of our main goals at the Farm this year was to clean out unused old clutter that has accumulated throughout the years. One way we tried to do this sustainably was repurposing old, broken items. We made several planters out of broken wheelbarrows, and we took a broken, wooden ladder, painted it, and are now planning to use it to trellis grapes.
Grandmother Garden Expansion:

An area that saw large strides and expansion this year was the Grandmother Garden or Nesook’s Garden at the Farm. There was a large native plant planting during the Sara Winnemucca Day of Service this fall, clearer paths installed, and a talking circle added to the area this year. A special thanks to Tongva elder Barbara Drake and Scott Scoggins, Assistant Director of Native Initiatives at Pitzer, for all of their leadership and guidance on this project.

Repainting of Greenhouse and Kitchen Area: We gave a fresh coat of paint to our greenhouse and kitchen area this year to help maintain those resources for years to come!

Expansion of Composting Program: This year, in collaboration with the Sustainability office, we also expanded our composting program to pick up compost from academic departments around the college, in addition to our regular dining hall pick ups.
Community Outreach

CIW Garden Project:
This year the Farm has continued to help sponsor the gardening project at the California Institute for Women in collaboration with the Intercollegiate Feminist Center for Teaching, Research, and Engagement. This year the project evolved to bring students to garden in the prison twice a month with the women inside. We have been mostly working to beautify various areas with native plantings. There is a long term goal to create a vegetable garden at CIW.

Farm Tours:
The Farm continues to give free tours to school groups, after school programs, scout troops, and various other groups interested in sustainable agriculture! We had over 325 people come on official tours this year. We also had countless community members walk through the Farm and attend events and workshops.

Volunteer Hours:
Saturday volunteer hours continue to be a great way for community members to get involved with the Farm! It has been great to see community members, students, and staff working together to keep the Farm thriving, and it has been wonderful to have regular community volunteers throughout the year.
Events and Workshops

The Farm continues to put on workshops and various events throughout the year that are open to students and the public! Some of these are planned by Farm Club and Farm Staff and others are collaborations with other on campus groups. One of our highlights this year was a Beekeeping 101 workshop with local beekeeper, Juan Flores, which drew a large crowd from on campus and the Claremont community.

Other events and workshops from this year:

Pickling Workshop
Fall Farm Festival
Sara Winnemucca Day of Service
Friday Night Potlucks
Chocolate Making Workshop
Backyard Hydroponics Workshop
Destress Painting Workshop
Spring Farm Festival
Insight Garden Project Speaker
Succulent Planting with RHS

*The Farm also welcomes other groups from the colleges to host events at the Farm. This year the IndigeNations program held their graduation at the Farm, and we also hosted a senior thesis presentation!
Produce

We harvested over 1,000 lbs of produce over the course of this year! This includes crops such as tomatoes, eggplant, collard greens, rainbow chard, malabar spinach, bell peppers, okra, beets, and pumpkins!

We also harvested pomelos, figs, apples, mulberries, mandarin oranges, and a variety of other fruits from our fruit trees!

The Farm supplies produce to the Sagehen Café weekly for their Friday lunch special.

The Farm continues to have a monthly Farm Stand at the Smith Campus Center during the academic year! We also hosted Friday night potlucks once a month where we used produce from the Farm.

During the Summer we have a weekly Produce Box Program for Faculty and Staff.

This year, the Farm also began donating food to the Beta Center Program in Pomona run by Inland Valley Hope Partners. We donated between 90 and 100 lbs of food to the Beta Center’s emergency food bank throughout the year.
Looking Ahead

- This summer the farm will continue to have volunteer hours every Saturday, teach a PAYS class, give tours, and sell produce boxes to faculty and staff of the college.

- In the next year, we hope to strengthen our relationship with different groups on campus and encourage other groups and faculty members to use the Farm’s space for classes and events! We also have some infrastructure projects in the works, so watch out for some changes around the Farm.

- Peter Staub (POM ’18) will serve as the Farm’s next Farm Manager starting July 1st. Peter has worked on the Farm the last four years, and we are all excited to see what he does in the coming year!

Stay in Touch!

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2017-2018 Supervisory Team
Marc Los Huertos, Farm Faculty Sponsor
Mary Alice Koon ‘17, Farm Manager
Anne Tessier, Administrative Assistant
Kate Miller ‘19, Farm Club Student Leader
Sophie Weil Roth ’19, Farm Club Student Leader
Jessic McKenzie ’19, Farm Club Student Leader